



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

*Lemon Chicken with Olives or Artichokes*

You can easily adapt or modify this recipe to suit the ingredients you have on hand. We have made several different versions and it always turns out great. We like the tangy/savory combination of the ingredients.

Ingredients:

6-8 pieces chicken (or more if you are expecting a crowd)

1/2 c. flour

1/4 c. EVOO

2 lg. Leeks, sliced (or 2 onions, or combination of onions & shallots)

3-5 garlic cloves, sliced

1 cup chicken or vegetable broth

1/3 cup fresh lemon or lime juice

1/4 cup wine (or even beer would work)

2 tsp. Trader joes 21 seasoning salute or similar spice blend

2 Tsp. salt

1/4 tsp. pepper

1 cup chopped canned olives or artichokes

Dust chicken pieces with flour and brown in olive oil. Set chicken aside and saute garlic and leeks or onions until translucent. Add liquids, chicken, and spices to pan and simmer for 30 minutes until chicken is cooked through. Stir in olives or artichokes (or both!) and serve with rice, cous cous, or any side dish and a big salad.

For more “Mucho Easy” recipes, visit [www.mapleleather.com/recipes](http://www.mapleleather.com/recipes)